

**Catalogue**  
FOOD SERVICE  
**Chapter**  
COOKING

**Specific model**  
C-G961 OP NG

19075556

05/11/2021

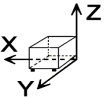
**DENOMINATION:**

Gas cookers with panoramic oven. GN. 6 burners. 900 range.

**DESCRIPTION :**

- Stamped surface tops, manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Hobs with dimensions 397 x 350 mm allowing the use of large pans and pots. The shortened distance between the central prongs, 75 mm, allows them to support pans with a very small diameter (8 cm). This also avoids the danger of small containers tipping over.
- The hobs are manufactured in RAAF enamelled cast iron (resistant to acid and alkali products, and to fire and high temperatures).
- Double crown burners and diffusers in nickel-plated cast iron, guaranteeing the even distribution of heat from the flame in the bottom of the pans, even large ones. This avoids the accumulation of heat at a single point and optimises the energy transfer of the product.
- Burners slot back in with no way of confusing their position.
- Low consumption pilots and thermocouples positioned within the body of the burner for greater protection.
- Gas conduction in flexible stainless steel tubes, making internal manipulation easier and facilitating any repair work.
- Controls set on a protective base with a system against water infiltration.
- High temperature enamelled cast iron flue protector aligned with the hobs, facilitating manoeuvrability and supporting larger containers, increasing useful surface area.
- Access to the components from the front.
- Machines with IPX5 grade water protection"
- "- Oven dimensions: 1,000 x 700 x 290 mm.
- User-friendly, with controls set on the upper panel for better ergonomics.
- Cooking chamber made entirely from stainless steel, making it easier to clean and ensuring a better level of hygiene.
- Tray inserted sideways, making it more user-friendly.
- Guide rails at three levels which offers different usage options.
- Guides rails with "U" shape to prevent the racks from tipping.
- Temperature controlled by thermostatic valve (125 – 310 °C)

**DIMENSIONS**



X Width	1200 mm	X Gross width	1240 mm
Y Depth	930 mm	Y Gross depth	1022 mm
Z Height	850 mm	Z Gross height	1255 mm
Net Weight	248,0 kg	Gross Weight	268,0 kg
Net volume	0,950 m3	Gross volume	1,590 m3

**ELECTRICITY TECHNICAL SPECIFICATIONS**

Voltage	N/A
Electric frequency	N/A

**GAS TECHNICAL SPECIFICATIONS**

Gas type	NG
Gas power	55,95 kW
Gas consumption	6,040 m3/h
Regulated	NG G20/G25/G25.1 20/25/25 mbar

**CONNECTIONS TECHNICAL SPECIFICATIONS**

Gas diameter 1	R3/4"
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- Stainless steel tube burner (two branches in OP version), with pilot flame, thermocouple, and Piezo electric ignition.
- Oven floor made from 6 mm cast iron, which guarantees better performance and even heat distribution.
- Fibre glass closing seal that improves the thermal efficiency of the oven and guarantees durability.
- Detachable oven door which makes repairs easier."

**POSSIBLE ACCESSORIES :**

- STANDS 900
- REFRIGERATED STANDS
- ACCESSORIES KORE
- COOKER ACCESSORIES KORE
- KORE WHEELS
- TALL CHIMNEY KORE

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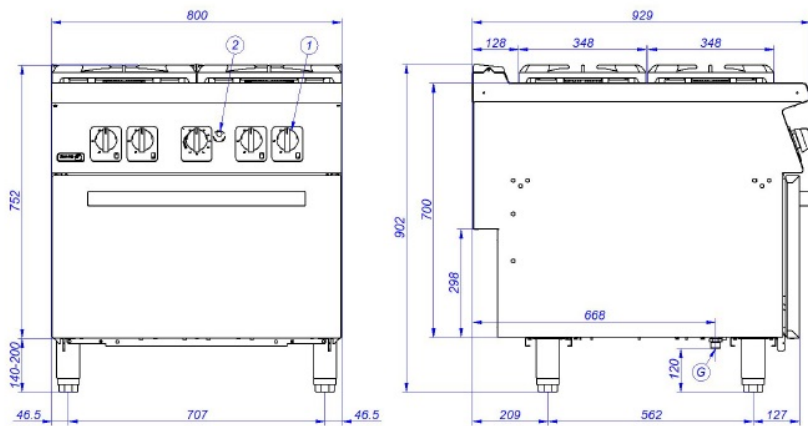
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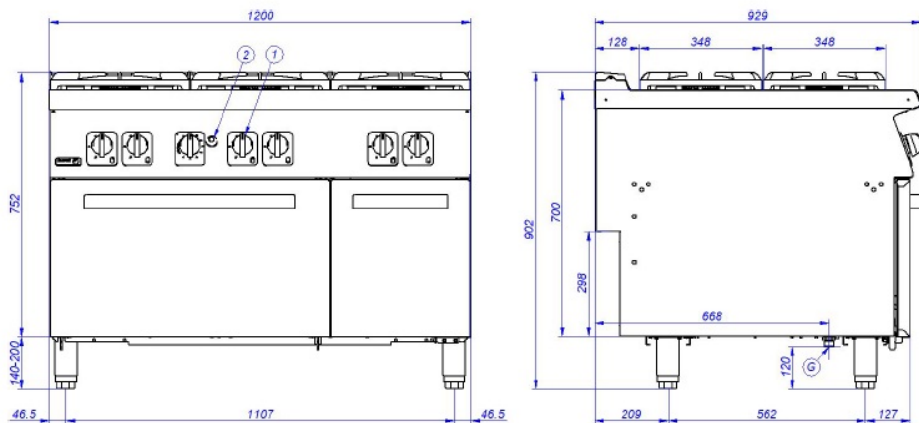
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**C-G941 & C-G941 H**



**C-G961 & C-G961 H**



- G. Entrada de Gas  
1. Válvula de gas  
2. Pulsador tren de chispas  
3. Mando H

- Gas Inlet  
Gas valve  
Piezoelectric ignitor  
H control